

Specials

FENNEL ARUGULA SALAD

Arugula, fennel, walnuts, oranges, shallots, parmesan.
GF V \$12.9

BUFFALO CHICKEN FLATBREAD

Grilled chicken, bacon, mozzarella, red peppers +
onions, buffalo sauce, ranch drizzle, scallions. GFO
\$11.9

BOURBON RIBEYE*

12 oz. hand cut + brushed with house made bourbon
pineapple glaze. Garlic whipped potatoes and STH
bacon succotash. \$38.9

THAI CURRY HALIBUT

Pan seared halibut, steamed jasmine rice, coconut
curry sauce. GF \$34.9

TIRAMISU

Elegant and rich layered dessert made with
espresso-soaked ladyfingers, whipped cream and a rich
mascarpone. \$11.9

NIGHTINGALE ICE CREAM SANDWICH: FAT BANANA

Peanut butter cookie, fresh banana ice cream, half
dipped in chocolate. \$10.9

WATERMELON MARTINI

Tito's Handmade vodka, fresh squeezed lime juice,
watermelon. \$15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions. Please inform your server of any intolerances
or allergies. **Fried items assume cross-contamination with some or all of
the following allergens: shellfish, fish, poultry, dairy, and sesame.